

Valentines Night

Apps

<i>Yin and Yang Soup of Butternut Squash and Beet Puree</i>	<i>Bowl</i>	<i>6~</i>
<i>Escarole with Black Pepper Strawberries, Walnuts, Belgian Endive and Passion Fruit Vinaigrette</i>		<i>7~</i>
<i>Mediterranean Style Baked Artichoke- With Crumbled Feta, Herbs, Tomatoes and Fresh Lemon</i>		<i>8~</i>
<i>Cook's Cove Hot Shot Oysters- Grilled in the Half Shell with Tequila Lime Compound Butter</i>		<i>12~</i>
<i>Almond Crusted Brie- On Crostinis with Tarragon Orange Marmalade and Red Wine Reduction</i>		<i>9~</i>
<i>Beef Carpaccio - Thinly Sliced Tenderloin with Capers, Shaved Fennel and Blood Oranges</i>		<i>11~</i>
<i>Cupid's Sushi Service- Inside Out Lobster Pineapple Roll with Red Tobiko, Wasabi and Ginger</i>		<i>12~</i>

Entrees

<i>Wild Striped Bass En Papillote with Julienned Vegetables, Fingerling Potatoes and Tomato Aioli</i>		<i>23~</i>
<i>Horseradish Crusted Scottish Salmon over Asparagus with Parisienne Potatoes and Chive Sauce</i>		<i>22~</i>
<i>Pepper Crusted Beef Tenderloin with Roasted Red Bliss, Baby Carrots and Roasted Cippolinis</i>		<i>26~</i>
<i>Honey Thyme Glazed Yellowfin Tuna on Soft Polenta with Grilled Zucchini and Tomato Butter</i>		<i>22~</i>
<i>Butter Poached Lobster Tail over Braised Leeks with Arugula and Blood Orange Beurre Blanc</i>		<i>32~</i>
<i>Ratatouille Stuffed Phyllo Triangle over Garlic Broccolini with Skordalia and Tomato Essence</i>		<i>17~</i>
<i>Roasted Rack of Lamb on Wild Mushroom Risotto Cake with Asparagus and Mint Hollandaise</i>		<i>27~</i>
<i>Sesame Seared Dry Pack Scallops in Spicy Carrot Broth with Sticky Rice and Sugar Snap Peas</i>		<i>23~</i>

